

# Relish • Restaurant & Bar

[feed the body,  
nourish the soul]

**intro** Pumpkin tart with cashew and pepper caramel  
Fig and port butter and lamb's lettuce € 16,00

Seared saddle-of-venison medallions <sup>SuperFoodsRx<sup>®</sup></sup>  
Pear ragout, cranberries and wild herbs € 18,00

Fried scallops <sup>SuperFoodsRx<sup>®</sup></sup>  
Celeriac, country apple, walnut and thyme € 19,00

**soup** Westin-style bouillabaisse  
with seafood, green asparagus tips, lobster stock  
and rouille sauce € 12,00

Cream of musquée de Provence pumpkin soup <sup>SuperFoodsRx<sup>®</sup></sup>  
Crispy goat's cheese praline, pumpkin seeds  
and pumpkin-seed oil € 9,50

**next** Rabbit ravioli with rabbit essence  
Baby carrots and celery € 16,00

Cheeks of wild boar, sous vide <sup>SuperFoodsRx<sup>®</sup></sup>  
Pureed parsley root, grilled red kuri squash,  
verjus shallots € 18,50

**without** Pumpkin risotto <sup>SuperFoodsRx<sup>®</sup></sup>  
Caramelized pumpkin seeds and rocket € 12,50

Sous vide-cooked sweetheart cabbage  
Beet relish and smoked puree € 14,00

Green Max <sup>SuperFoodsRx<sup>®</sup></sup>  
Toasted bread with tartar of minced eggplants, avocado  
topped with fried eggs € 13,00

**green** Caesar salad <sup>SuperFoodsRx<sup>®</sup></sup>  
hearts of romaine lettuce, sun-dried tomatoes,  
crispy parmesan and cheese sticks € 12,50  
with freshly grilled chicken breast € 16,50  
and with 5 fried jumbo shrimps € 22,50

Grilled King Prawns  
with green salad and papaya-chilli-relish € 18,00

Niçoise salad <sup>SuperFoodsRx<sup>®</sup></sup>  
marinated hearts of green salad, with bonito tuna,  
string beans and Grenaille potatoes € 14,50

**main** Surf & Turf <sup>SuperFoodsRx<sup>®</sup></sup>  
Linum veal medallions and jumbo shrimp,  
Bimi, radishes and baked yams € 29,00

Pan fried Dover sole 260 gr. <sup>SuperFoodsRx<sup>®</sup></sup>  
with spinach leaves, melted butter and  
Grenaille potatoes € 38,50

Tender loin of beef from Brandenburg cow  
with Madeira gravy, morels and roots € 36,00

Entrecôte of Uckermark beef <sup>SuperFoodsRx<sup>®</sup></sup>  
King trumpet mushrooms, fried scallions, potato gratin  
and Sauce Béarnaise € 31,00

**our best** Wiener Schnitzel  
with warm potato-cucumber salad and lemon <sup>4,11</sup> € 22,50

Trust me!  
A chef's surprise dish € 27,50

**classics** Club sandwich <sup>2,3,4,11</sup>  
with freshly grilled chicken breast, crispy bacon and  
potato chips, served with a spicy dip € 18,00

Vegetarian club sandwich <sup>SuperFoodsRx<sup>®</sup></sup>  
with fried organic egg, guacamole, vine tomatoes,  
grilled courgette, tatar of green cheese, young  
lettuce hearts, potato chips and spicy dip € 18,00

The Westin Burger <sup>SuperFoodsRx<sup>®</sup></sup>  
Warm multi-grain bread roll with steak of beef and vine tomatoes  
or with roasted chicken breast € 17,50  
or choose between different styles from our burger menu

Curry sausage and champagne <sup>3,11</sup>  
original Berlin curry sausage, crispy French fries,  
served with a glass of Laurent Perrier 0,1 l € 17,00

**Salzburg amuse gueule** Platter of regional delicacies  
Air-dried ham, Tirolean cheese, radishes,  
lamb's lettuce, Styrian pumpkin-seed oil  
crunchy Tyrolean flatbread € 12,00

Cut of sous vide – cooked knuckle of veal  
Cooked for 18 hours at 72°C, Served with fried potatoes and  
Salad from our own garden € 22,50

Salzburger Nockerln (sweet soufflé)  
with marinated cranberries € 12,00

Menu price € 40,00

1 contains coloring, 2 contains food coloring- can impair activities and concentration of children,

3 contains preservatives, 4 contains nitrate curing salt, contains nitrite curing salt,

5 contains antioxidants, 6 contains flavour enhancer, 7 sulphurized, 8 blackened, 9 waxed, 10 contains sweetener, contains phenylalanine, 11 contains phosphate, 12 contains caffeine, 13 contains quinine

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## Our special menu

- Cold smoked breast of goose<sup>4,11</sup>  
Marinated black salsify, honey bread and wild herbs € 14,50
- Essence of goose  
mini vegetables, deep-fried goose € 9,00
- Pan-fried goose liver with apple-relish  
Roasted bread from the wood-fired oven  
deep-fried shallots, wild herbs € 17,00
- The best of goose  
Crispy braised breast and leg, served with Berlin green cabbage, red cabbage<sup>4,11</sup> and chestnuts, cranberry jus and potato dumpling € 32,50
- Black Forest gateau "Westin- Grand 2016" € 10,00
- 3-course meal (starter, main course, dessert) € 52,00  
4-course meal (starter, soup, main course, dessert) € 68,00  
5-course meal € 80,00

## dessert

- Warm chocolate cake <sup>SuperFoodsRx</sup>  
seductive, served with a raspberry-sorbet<sup>1,2</sup> € 12,50
- Black Forest gateau "Westin-Grand 2016" € 10,00
- Yoghurt and espresso tart  
Pomegranate and green tea Janine € 12,00
- Fillets of fruits  
with lime and warm chocolate € 10,00
- Selection of Tölzer cheeses <sup>SuperFoodsRx</sup>  
Fruit bread and fig mustard<sup>1,7</sup> € 13,50

## sundaes

- Lemon sorbet<sup>1,2</sup>  
with iced Hendricks & cucumber stock  
cilantro, ginger jelly and muscovado sugar € 8,50
- Almond milk and black cherry ice cream  
Vanilla, chocolate and sour cherry ice cream,  
amarena cherries and whipped cream € 12,00
- Cake buffet  
Please note our cake assortment on the buffet.
- Trust me: sweet € 8,00

## whitewine

	0,1 L	0,75 L
GERMANY		
Rheingau Gutsriesling, QbA, Winery Robert Weil	€ 5,50	38,00
Rheinessen Riesling, QbA trocken Weingut Wagner-Stempel	€ 5,50	38,00
Pfalz Weißburgunder, QbA Weingut Reichsrat von Buhl	€ 5,50	38,00
Baden Grauburgunder, Franz Keller	€ 6,00	39,00
AUSTRIA		
Kamptal Grüner Veltliner „Löss“ Winery Jurtschitsch	€ 5,50	38,00
FRANCE		
Loire Sancerre Grand Reserve AC, Henri Bourgeois	€ 6,00	40,00
ITALY		
Veneto Pinot Grigio Santa Margheriata Valdadige	€ 5,00	37,00
Piemont Gavi del Comune di Gavi DOCG, Il Rocchin	€ 5,50	38,00
SPAIN		
Rueda Marqués de Riscal Verdejo, Viura	€ 6,00	39,00
CALIFORNIA		
Hess Select Chardonnay Monterrey County	€ 6,00	40,00
NEW ZEALAND		
Sliding Hill Sauvignon blanc, Marlborough	€ 7,00	45,00

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redwine	GERMANY	0,1 L	0,75 L	CHILE	0,1 L	0,75 L
	Rheingau Assmannshäuser Höllenberg Spätburgunder dry, QbA Winery Allendorf	€ 5,50	38,00	Castello de Molina Cabernet Sauvignon	€ 6,00	39,00
	Pfalz "Aufwind" Cabernet Sauvignon & St. Laurent, Winery Hensel	€ 5,00	37,00	rosé SPAIN Ros de Pacs Pares Balta	€ 5,00	35,00
	Dornfelder Winery Thorsten Krieger	€ 4,50	34,00	sparkling wine & champagne Prosecco di Valdobbiadene Santa Margherita	0,1 L	€ 7,50
	Baden Oberbergener Bassgeige, Spätburgunder QbA dry, Winery Franz Keller	€ 6,00	39,00	Geldermann rosé	€ 9,00	
	AUSTRIA			Laurent Perrier brut	€ 13,00	
	Burgenland Heinrich "red" Zweigelt & Blaufränkisch	€ 5,00	37,00	Moet & Chandon brut Imperial	€ 13,00	
	FRANCE				0,25 L	0,75 L
	Bourgogne Pinot Noir, Louis Jadot	€ 6,50	43,00	softdrinks Apollinaris	€ 4,50	9,00
	Bordeaux Chateau Saint-Christophe A.C. Cru Beorgois Medoc	€ 6,50	43,00	Staatl. Fachingen	€ 4,50	9,00
ITALY			San Pellegrino	€	9,00	
Castiglioni Chianti, DOCG Marchesi de' Frescobaldi	€ 6,00	39,00	Acqua Panna	€	10,00	
Südtirol Merlot Elena Walch, Alto Adige	€ 5,50	38,00	Vittel	€ 4,50	10,00	
SPAIN			beer Radeberger Pilsner	€ 6,00		
Rioja Marqués de Riscal, Reserva Alavesa, Alava	€ 6,00	40,00	Heineken	€ 6,00		
AUSTRALIA			Clausthaler non alcoholic	€ 4,50		
Mad Fish Shiraz	€ 6,50	43,00				